

# THE HOME, ITS PROBLEMS AND ITS INTERESTS



A beautiful negligee robe of cream cashmere, trimmed with bands and bow of light red, white and green plaid silk. Large white cloth buttons, with red silk cord loops faster it loosely. The robe is gored under arms and down the center back to furnish the fullness.

## A SEASONABLE RABBIT DINNER THAT WILL BE APPRECIATED

The Wild Rabbit Is All Dark Meat and Slightly Gamey, But Makes a Delicious Dish If Given a Fair Trial.

By CORNELIA C. BEDFORD.

The foreign-born population of this country seem to appreciate, far more than the native American, the food value of the rabbit and his tame cousin, the Belgian hare. There is no other kind of game more plentiful or more reasonable in price than this little animal, and, when once given a fair trial, it is a dish which is sure to be appreciated. The wild rabbit is all dark meat, which is well flavored, and but slightly gamey; the hare is naturally more plump, and, by reason of its domestication for many generations, its flesh rivals that of chicken in whiteness and turkey in flavor. When selecting choose the plumpest possible specimen, as a skinned animal, whether wild or tame, is never well flavored. The butcher will always skin and clean, disemboweling or cutting in pieces as ordered for a roast or stew. Be sure to have the liver saved, as it is large and well flavored, and, if not desired in the gravy, can be broiled as a tidbit for some delicate member of the family. The following menu will give a good dinner:

Chestnut soup.  
Roast rabbit.  
Small potato croquettes.  
Chestnut jelly.  
Sweet potatoes.  
Creamed Brussels sprouts.  
Celery and beet salad.  
Cheese wafers.  
Little chocolate puddings.  
Fruit sauce.  
Coffee.

### To Prepare the Rabbit.

When the rabbit is dressed have it disemboweled and the head removed; the latter may be split, eyes and brain removed, then added to the contents of the stock pot. Wipe the outside very carefully with a wet cloth to be sure that every stray hair is removed, then thoroughly clean the interior. Prepare a stuffing with a heaping pint of soft bread crumbs, a scant teaspoonful of salt, a third of a teaspoonful of pepper, a teaspoonful of finely chopped onion, a half cupful of finely chopped celery, a pinch of powdered thyme, and a third of a cupful of butter melted and slowly mixed through. Fill the cavity with this and secure with a wire. Bend the hind legs backward, the forelegs forward and skewer or tie down close to the body. Cover the outside with thin slices of larding pork, fastening them on with little wooden toothpicks. The rabbit is lacking in fat and needs it to ensure a juicy roast. Cook exactly as turkey or chicken, basting from time to time with a mixture of butter and hot water; from an hour and a half to two hours will be needed, as it must be thoroughly done to be tender. Serve on a thick bed of watercress, garnishing with the little potato balls.

### Chestnut Soup.

A pound of chestnuts—the large Italian or French variety—will be needed for the soup; small ones will do, but take much longer to prepare. Shell them, cover with boiling water, boil for five minutes, then drain, drop in cold water and remove the inner red skins. Now cover with three cupfuls of boiling water, add a stalk of celery, a sprig of parsley and half a teaspoonful of salt and boil gently until very tender. This will take almost an hour. Press through a sieve and reheat. In the meantime prepare a thin cream with one pint of milk, one tablespoonful of butter and one heaping tablespoonful of flour and simmer for five minutes. Mix with the chestnuts, taste to see that it is sufficiently seasoned and keep hot in a double boiler. Croutons should be passed with this soup.

A pint of hot mashed potatoes will be sufficient for the little boulettes. Season well, add a half teaspoonful of onion juice, a scant tablespoonful of chopped parsley and the yolk of a raw egg and stir in a saucepan over the fire until the mixture balls in the center of the spoon. Set aside until partly cooled, then make in balls the size of a walnut. Dip each into the white of the egg mixed with a tablespoonful of warm water and beaten with a fork just enough to break the stringiness; roll in fine crumbs. These can stand until just before the meal, and are then to be quickly browned by immersion in a saucepan or kettle partly filled with smoking hot fat.

### Sweet Potatoes and Brussels Sprouts.

Sweet potatoes are at their best—a little later in the season they will begin to rot. Choose as many as needed of an even medium size, wash and boil rapidly until tender when pierced with a fork. Peel them, dip each in a little melted butter, dust with salt, lay on a flat pan, and place in the oven to heat, and, if liked, to slightly brown. Brussels sprouts are like cabbages in miniature and are sold by measure, a

quart being sufficient for our dinner. Pick them over, removing any dried or imperfect leaves and let stand in cold salted water for half an hour. Drain and drop them in a saucepan of boiling water and gently boil, uncovered, for about twenty-five minutes. Test them frequently, and as soon as tender drain and let stand in cold water for five minutes—this aids in retaining their delicate green color; if boiled too long they turn a sickly yellow. Have ready a sauce made by cooking together one heaping tablespoonful each of butter and flour and adding slowly one cupful and a quarter of hot milk in which a bay leaf has been steeped for five minutes. This gives a very delicate flavor. Season with salt and pepper, add the drained sprouts, and stand over hot water until they are very hot through.

### Celery and Beet Salad.

Use good sized beets for the salad, boiling them the day before. Skin while hot and put away. An hour or two before dinner take a thin paring from the outside of each to give a fresh color, scoop out the centers and fill with vinegar and let stand. This adds acidity without impairing color. Cut the celery fine, mix with a French dressing of four tablespoonfuls of olive oil, a half teaspoonful of salt, a quarter of a teaspoonful of pepper and a tablespoonful of vinegar. Empty the beet cups, fill heaping full with the celery and arrange on a platter, garnishing with the white celery tips.

### Little Chocolate Puddings.

Thickly butter as many individual pudding molds as will be needed and fill them with stale bread crumbs rubbed through a colander or grated; make a raw custard with (for half a dozen small molds) four well beaten eggs, three tablespoonfuls of sugar, a pinch of salt and one quart of cream, all grated and dissolved in a pint of hot milk. Baste this over the bread in the mold until they are full; then stand in a pan partly filled with warm water, cover and cook in a moderate oven until firm in the center—from twenty to thirty minutes, according to size. These are to be turned out and served hot. For the sauce which accompanies them cream a quarter of a cupful of butter with one cupful of powdered sugar. When very white and light drop in with this and secure with a wire. Break the stringiness, and beat all until very light. When ready to serve stand the bowl in a pan of hot water and beat and stir until frothy; then take out, add a teaspoonful of vanilla and serve at once.

### MISS ROBSON'S FOREIGN TRIUMPH



No American actress since Mary Anderson has succeeded in captivating London theater-goers as Miss Eleanor Robson did last autumn in "Merely Mary Ann." She comes to the Columbia Theater next week.

### Carrots.

Do not forget to serve carrots every little while. To get the best of their flavor scrub them thoroughly to remove dirt, and boil without removing the thin skin; this will slip off like that of a beet if dropped into cold water as soon as cooked. The carrots may then be sliced or served buttered or with a cream or butter sauce, or they may be scalloped. Another tasty way is to mash them, season well, form into small cones, and, when cold, roll in flour or in egg and bread crumbs and brown quickly in fat.



### CHIC SILK BLOUSE.

The ever popular separate blouse grows more and more elaborate each day, and with the return of the flowered and figured silks many are made from these fabrics.

For wear with tailored frocks is a white taffeta with pale blue rings. The round yoke and stock are heavy all-over lace, outlined with two narrow bands of Persian embroidery in delicate shades, the top one forming a deep point in front and finished with a jabot of fine lace. A band of the material also outlines the yoke and forms a point on the shoulders. The sleeves are new, all the fullness at top, with smaller puff at elbow and a double flounce of lace as a finish.

### Drops of the Pen.

Many a silent woman makes men talk. Everybody is anxious to be in the front row, except those that go to war. Not every shake is handy. Some people are ignorant of a fact; others are ignorant as a fact. Many people's object is only to object. The world is round, and therefore the people on it can't get square.

### Lady Fingers.

Cream together one cupful of sugar and one-half cupful of butter, add one well-beaten egg, one-quarter of a cupful of sweet milk, one pint of flour, one teaspoonful of baking soda and one teaspoonful of vanilla. Cut in finger strips, roll in sugar and bake in a quick oven.

## IN SHORT SKIRTS THIS GIRL ELOPES

Rides Sixty Miles in an Open Carriage.

NORFOLK, Va., Jan. 20.—Cecile Beale, the sixteen-year-old daughter of Mrs. Belle Beale, the wealthy widow of W. L. Beale, was stolen from the home of her grandfather, Samuel Y. Brown, in Portsmouth, by Rush Watkins, aged twenty-four, with whom the girl started in an open conveyance for Elizabeth City, N. C., sixty miles south of here.

It is believed the well-laid plans of the couple carried without hitch, and that notwithstanding the efforts which the mother of the girl made all day to stop the marriage the couple have been made man and wife.

### On Way Home.

Unconfirmed reports received from Elizabeth City say the couple were married by a county justice of the peace and are on the way home to ask the forgiveness of Mrs. Beale, which the latter declares they will never receive.

The girl's mother, who learned by accident of the plans of the couple, thought she had thwarted them when she sent her daughter to the home of her father, Captain Brown, where the girl was believed to be well out of the reach of young Watkins on the third floor of the Browne residence.

How the girl ever got out of the house undiscovered is a mystery to the entire family. Her absence was not discovered until morning.

### License Taken Out.

When the Beale family telegraphed to Elizabeth City to stop the marriage they were informed that a license had been procured at 10:30 a. m., and that the couple had evidently been married by that time.

It is thought that the friend who got the license drove out from Elizabeth City to avoid any police complications, and meeting the elopers, guided them to the residence of a nearby magistrate, who married them.

Young Rush came here some time ago from the Natural Bridge of Virginia, and is the manager at Portsmouth of a large barrel factory owned by the mother of the girl in the case. The Beale girl wore short skirts and was attending the grammar school.

### SON CHANGES RELIGION.

SCRANTON, Pa., Jan. 20.—Charles Ace, son of a Methodist Episcopal clergyman, has embraced the Jewish religion.

### MARRIAGE LICENSES.

Amos Green, 24, and Amanda Melborn, 21.  
James A. Sykes, 25, and Elsie E. Norris, 21.  
Charles E. Gibson, 27, and Roxie A. Hackett, 25.  
William Howard Gude, 21, Prince George county, Md., and Fannie Thompson, 19, District of Columbia.  
Edward C. Lowndes, 21, and May E. Robinson, 19.  
G. Perry Duncan, 23, and L. Bertha Harris, 27, both of Atlanta, Ga.  
Henry J. Johnson, 23, and Addie G. Smith, 23.  
Ola H. Pedersen, 25, and May Albertsen, 23.  
Charles E. Gause, 33, and Nellie T. Webber, 20.  
Robert O. Marshall, 31, and Dora Owens, 22.

Use **Mando** to Remove Superfluous Hair

This preparation has been standard for years. Will absolutely destroy hair and leave the skin fair and smooth. It neither burns nor scars. The most dependable article known. Accept no substitute. Send for free booklet.

Price, \$1.00; samples, 10c.

**JOSEPHINE LE FEYRE** 1245 Chestnut St. Philada., Pa.

Sold by A. LISNER.

## WOMEN WANT TO DRIVE MOTOR CARS

Another Field of Manual Labor Invaded by the Fair Sex.

LONDON, Jan. 20.—Not satisfied with the positions they have already usurped, women are making a determined effort to oust the chauffeur.

"Car-struck" girls have been applying for some time past in large numbers to the leading manufacturers for situations as drivers, or with requests to be trained as "chauffeuses."

"I have had recently half a dozen personal applications from young women," Mr. Lettis, of Charles Jarrett & Lettis, said yesterday, "but in every case I have told them it is quite useless to apply here."

"The driving of a motor car as a business, in my opinion, one of the things which women should have the good sense to leave alone. Imagine my saying to a young woman: 'Miss Brown, drive this gentleman down to his club, and wait there for orders.'"

Quite apart from the absurdity of the thing, the driving of a big car is a great strain even on a man's nerves, and I tremble to think what would happen if women drivers were sent to compete at race meetings."

### MRS. CAESAR YOUNG ILL.

SAN FRANCISCO, Jan. 20.—Mrs. Young, widow of Caesar Young, the bookmaker for whose murder Nan Patterson was tried in New York, is here, ill.

### THE STOMACH IN WINTER

Hearty Food Puts Extra Strain on This Important Organ.

Winter is a little more than half over, and the results of its hearty food are shown in the variable appetite, nausea, gnawing at the pit of the stomach, heartburn, sallow skin, furred tongue, headache, backache, and sleeplessness. The stomach has been overworked, the nervous system is unstrung, and the blood is in bad condition, the digestive organs are tired out.

It is at this season of the year that Mi-o-na, the only remedy known that gives strength to the stomach and digestive organs, is of especial value.

Mi-o-na is not a hit-or-miss cure, but is an unusual combination of remedies that makes it infallible in restoring health to the stomach and digestive system. It overcomes any acid condition that may be present in the stomach and intestines, soothes and heals the irritated mucous membrane, has a stimulating effect on the solar plexus, and combines peculiar properties that strengthen the nerves of the stomach and puts the whole digestive system in so healthy condition that a state that fermentation of the food cannot exist, any disease germs in the stomach will be destroyed, and the digestive system will be so strengthened that it will extract from the food all the elements that make solid bone, firm muscle, and pure blood. It is a guaranteed cure for all diseases of the stomach, excepting cancer.

The guarantee on Mi-o-na is given by one of our best known druggists, Henry Evans, 922 and 924 F Street northwest, who agrees to refund the price, 50 cents, should Mi-o-na not give perfect satisfaction. Ask him to show you the guarantee he gives with every package.

**PEAS** Standard brands of Canned Peas at very much less than regular prices this week.

**Great Atlantic and Pacific Tea Co.**

Main Store Cor. 7th and E.

**HANDOLINE**

Prevents Roughness of Skin.

**25c**

**Edmonston's Home of the Original "FOOT FORM" Boots for Men, Women, and Children.**

## January Clearance of Shoes

Women's \$3 and \$3.50 Boots at **\$2.70**

HERE'S one of the most attractive bargains of this great Clearance of High-Grade Footwear. It's a bargain that merits every woman's attention—a bargain that offers the limit of shoe value for the least money. Choice of any \$3.00 or \$3.50 Woman's Shoe in the house—all leathers including Box Calf, Velour Calf, Glazed Kid, Bright Dongola, Patent Colt, and Ideal Kid, many of the shoes are well worth \$4. All **\$2.70** sizes and all widths. Clearance sale price

**EDMONSTON'S** 1334 F Street Phone M 1911

## Lansburgh & Bro. Lansburgh & Bro.

Business Hours Saturdays, 8:30 a. m. till 9 p. m.

## The Success of Our January Clearance Sale Will Be Further Increased By These Saturday Bargains

### Clearance Sale Women's \$8 Silk Petticoats, \$5

Women's Silk Petticoats, made of heavy, high-grade taffeta silk, in black, plain, and changeable colors (twenty-four different shades); made full width; finished with deep accordion plaiting; edged with neat ruffle, hemstitched; full foundation of silk, and silk dust ruffle; perfect fitting over hips, on a French yoke, with draw-string.

All the fine points of making are in evidence in every one of these skirts. Our desire to dispose of the entire lot without direct profit brings the price to this extremely low point—each..... **\$5.00**

### 11c Children's Black Cotton Hose 11c

That Sell Regularly at 19c

An Unprecedented Low Price for Strictly New, Clean Goods.

Children's Fine Ribbed Black Cotton Hose; extra double knee, heel, and toe; warranted fast color; a regular 19c hose. For Saturday only, 11c. On sale at the bargain table—first floor.

### 25c Irish Linen Handkerchiefs, 12½c

Our vast outlet for Handkerchiefs brought to our counter 100 dozen Hand-embroidered, Unlaundered Irish Linen Handkerchiefs at just half their marketable value. All are perfect in every way and are beautiful patterns. Bargain—first floor—center aisle.

### Underwear That Will Keep You Warm

That Will Go Out Tomorrow at Very Little Prices

Women's Sanitary Natural Wool VESTS AND PANTS; sizes 38 and 44; 75c grades each	Women's Scarlet Wool VESTS AND PANTS; \$1.25 value; tomorrow, each	Women's Natural Wool Jersey-fitting Piece-lined VESTS and PANTS; 85c and 75c value; tomorrow, each
<b>39c</b>	<b>89c</b>	<b>39c</b>

### Children's Umbrella Skirts, 25c

Children's Umbrella Skirts, made of fine cambric; full wide and hemstitched ruffle; sizes 4 to 12 years. Special..... **25c**

### Children's Umbrella Skirts, 49c

Children's Umbrella Skirts, made of cambric; deep ruffle neatly trimmed with lace; a few with embroidery; sizes 5 to 12 years. Special..... **49c**

### Infants' Long Slips, 69c

Infants' Long Slips, made of fine nainsook; round and square yokes, neatly trimmed in embroidery and tucks; regularly 89c. Special..... **69c**

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420 to 426 7th St. 417 to 425 8th St.

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Credit for All Washington.

## Furniture Prices Are Greatly Reduced

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## Credit

Now is the best time of the whole year in which to buy Parlor Bedroom, and Dining Room Furniture.

PICTURES AND MIRRORS TOMORROW.

Especially low prices will prevail on these goods until closing time tomorrow night.

Until closing time tonight Elegant Fancy Rockers will be sold at unusually low prices and on credit.

Additional discount of 10 per cent for cash with order or within 30 days; 7½ per cent for cash within 60 days; 5 per cent discount for cash within 90 days.

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817-819-821-823 7th St.  
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BREAD that's as good for you as it is good to the palate.

## MOTHER'S BREAD

The purest, most nutritious bread that can be baked.

5c a loaf at Grocers'.  
**CORBY'S MODERN BAKERY.**

## A Slightly Used GABLER PIANO

Ebonized case; exchanged for a new mahogany grand upright. Special price..... \$350

Terms, \$10 cash and \$10 per month.

**E. F. Droop & Sons Co.**  
925 Pa. Avenue.  
Steinway and other Pianos.



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Fourteenth and I (Eye)  
Phone 2416 Main

Every one who is devoted to music has a good word for THE **KNABE PIANO**

It is the one instrument that invariably meets every requirement of both the artist and the amateur. Perfect in every detail.

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\$10 Set of Teeth \$5  
SET OF TEETH \$3  
Gold Crowns \$3  
Bridge Work \$3  
Filling, 50c up. Painless Methods.  
Dr. Patton's Union Dental Parlors,  
910 F Street N. W.

In Our New Store.  
**BRENTANO'S**  
F Street, Corner 13th.

**THE LEADING HOUSE**

In the South dealing in China and Glassware, Kitchen Utensils, etc.  
237 Lowest prices for the best goods.  
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